Agriculture Alberta Classroom Series



pride in alberta

FALL 1986

With a new school year well underway, students and staff are already looking forward to the first holiday of the term. Thanksgiving. This occasion provides a natural opportunity to reflect on the bounty of Alberta's harvest. The entire rural landscape is transformed into a golden drama with farmers and associated industries racing against the oncoming winter season to reap, store and market this year's crops.

Fall is a season for many changes in the farmer's operation. Fat lambs are ready for market, calves are weaned from their mothers and put in feed lots, feed is secured and stored for farm animals for the winter. Grain farmers harvest crops and transport grain to local elevators to be sold on world markets.

Thanksgiving traditionally follows this time of intense activity. As Albertans, we share this season. Both urban and rural residents reaping the benefits of our agricultural industry.

Thanksgiving and Pride in Alberta

To assist with your fall program of studies, "Pride in Alberta" offers several lessons which can be incorporated with the harvest theme.

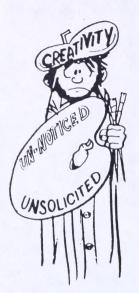
- "Latest and Greatest" (Lesson 1) and "Power" (Lesson 10) can be used to explore changes in farm equipment used for threshing.
- 2. Play the "Weather or Not game" (Lesson 12) to learn how seasonal and weather patterns affect agricultural production. Enclosed is a colorful "Weather or Not" poster game board.
- 3. "Environment or Adaptation" (Lesson 15) may help students understand some aspects of farm facilities which are used to protect animals in winter and plants that have been developed to mature in Alberta's short summer seasons.
- Celebrate a world thanksgiving by doing Lesson 19. "International Supper".



WORKSHOP NEWS







Teachers around the province are participating in the Agriculture Alberta Classroom Series Workshops. There are still fall openings available for teacher workshops.

Contact Betty Gabert, Cindy Dixon or Gabe Boulet at:

Alberta Department of Agriculture Agricultural Education Branch 2nd Floor, 7000 - 113 Street EDMONTON, Alberta T6H 5T6

Phone: 427-2403 for information and bookings.

Workshops include a video presentation of the Series development, a "hands on" introduction to Pride in Alberta, and a creative implementation of activities.

Recommended Thanksgiving Story:

- "The Thanksgiving Goose"
- "It's time for Thanksgiving"
- Elizabeth Hough Sechrist
- Macrae Smith Co. Publisher





A lot of us recall when a wayward child was straightened up by being bent over.



RECIPE FILE

Apple Crisp

4 cups sliced pared apples 1/2 cup flour 1/2 cup sugar 1/2 cup butter 1/4 cup hot water



Pare and slice the apples and put them into a buttered baking dish. Pour the hot water over them. In a bowl, cream the sugar and flour into the butter to form crumbs. Sprinkle crumbs over the apples and bake in a 400 degree oven for 35 to 40 minutes. Test with fork to see if the apples are tender.

Mince Pie Roll

l package prepared pie crust mix l pint mince meat l chopped apple

Prepare the pie crust according to directions on the package. Roll it to 1/8 inch thickness in a long rectangle. Mix the chopped apple with the mince meat and spread it on the pie dough. Roll as for jelly roll, pinching the ends together so the filling will not escape. Place in well greased pan with the folded side down. Bake at 350 degrees.





The average Canadian family of four eats more than 2 tonnes of food each year.

The wheat is sprouting and molding on the ground. While the sun still shines, the combines roar around. The wheat is in the bin, hooray!

The combines are cleaned, serviced and stored away. The plowing and ditching are finished.

The good weather has quickly diminished.

We got the potatoes and carrots out in a hurry 'Cause the snow and cold weather came rather early!

Thus ended the fall of '84

What more excitement could a family wish for?

- Jan Gabert Cripple Creek Farm Josephberg, Alberta



Farm Fair 1986

Nov. 6 - 16

Edmonton Northlands invites Edmonton and Vicinity schools to visit this exibition which includes Swine, Dairy, Poultry, Beef cattle, rabbits and Sheep.

Note: Education Programs will be offered. Look for further information to be mailed directly to your school. Contact Ellen Mailo at 471 - 7210 for more information.

Thanksgiving Activities

Games and Recipes have been selected from:

1. "It's time for Thanksgiving". Written and compiled by Elizabeth Hough and Janette Woolsey, pullsher: Macrae Smith Company.





Strange how much you have to know before you know how little you know.

1. Pitching Grain into a Bowl

PROPERTIES: Six kernels of grain; one bowl.

The bowl is placed in the center of the room. Each player, from a given spot tries to pitch six kernels of corn, one at a time, into the bowl. The game may continue for several rounds and the score is kept. The child having the highest score at the end of the game is declared the winner.

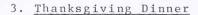




2. Pin the Tail on the Turkey

PROPERTIES: A large drawing of a turkey which is pinned onto a sheet toptened onto the wall; as many turkey tails as players.

tach player is blindfolded and turned around several times. Then he is faced toward the turkey with one of the turkey take in his hand. He must then try to piu the tall on the turkey. After everyone has had a try, the winner is declared to be the one who has put it in the most ridiculous place.



Everyone is seated in a circle. The first person begins by saying, "At my Thanksgiving dinner I ate turkey." The second player player says, "At my Thanksgiving dinner I ate turkey and mashed potatoes." The third player says, "At my Thanksgiving dinner I ate turkey, mashed potatoes, and cranberry The game continues with each player adding something which would be part of Thanksgiving dinner. The idea of course is that everything that anyone says must be repeated in exactly the same order by each player. If anyone makes a mistake he is out of the game. The game continues until there is just one person left.

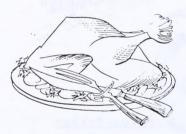




4. Pumpkin Relay Race

PROPERTIES: Two pumpkins; two wooden spoons.

The players are divided into two teams and each team is divided into two parts. Half stand on each side of the room, facing each other. The first one on each team at a given signal has to roll a small pumpkin with a wooden spoon across the room to where the other half of his team is. The first player at the end then takes the spoon and rolls it back to the other side. The game is won by the side whose players finish first.



5. A Thanksgiving Mix-up

This is really the old fashioned game of Fruit Basket. Instead of fruit, however, the name of anything connected with a Thanksgiving dinner is used. The children all sit around in a circle. The person who is "It" gives each one a name such as, "Turkey," "Mince Pie," "Cranberry Sauce," etc. Then "It" begins by saying, "Turkey and Mince Pie." Immediately those two have to change places. "It" continues this as long as he wants to and then he says, "The dining room table tipped over." Then everyone has to exchange chairs and "It" scrambles for a chair, too. The person left without a chair is "It" the next time. The same names may be given to more than one person. It makes exchanging chairs a little more exciting.

Harvest '84

Monday, August 4th - a hot, humid day,
Some barley is ready to cut - about a day away.
Dark, ominous clouds are building as we pick our peas.
The heavens open up - sending hugh raindrops and a fair breeze.
Thunder rumbles and lightning sparks off the pea fence!
Electricity in the garden is extremely dense.
Hail bounces and dances on the ground
"It doesn't seem too bad here," we frowned.
But unknown to us - out in the barley fields God's great white combine drastically reduced our yields.
We just couldn't believe our eyes!
The kernels were smashed into the ground - surprise!
The hail had harvested our barley for us.
What would we do with all this muss?

The grease gun won't pump -Slam it, curse it, give it a thump. Tighten the canvases, fill up the tank Check the oil and belts, give the engine a crank. The swather is cutting the forlorn looking grain. Quick, keep it moving before we get some more rain! We are fooled - the sun keeps shining for days and days -At how fast the grain dries, we are simply amazed. Take a moisture test - it's 13.5 - whom - hold steady! The battery on the truck has died "Can't unload the grain!" an excited voice cried. "Move the auger, the bin is overflowing." "Help us, we have to keep those combines going." Grandma is cooking, baking and hauling out meals -And watching her grandaughter 'til exhausted she feels! "Where's the gas can, where's the ladder?" "Quit hollering and getting redder and madder!" "I told you to drive over there!" "Watch where you're headed - the combine's too near!" "Drive much DEAR?"

September brings the rain and snow.

Now the swathed grain might start to graw.

Everyday the sun threatens to appear.

But the clouds roll in, way too near!

We are busy building new corrals and fence up at the pasture.

For the present ones are rotten and broken a quite a disaster.

We build in the rain and shiver In the cold.

Measuring, sawing and pounding - watch where you hold!

Thumbs and fingers are abused - how hard we try.

The sun shines again and the hay is finally dry!

It is raked in heavy, neat, green leafy rows.

You should see how fast the tractor goes.

Right behind comes Uncle Rick.

Does he ever drive that bale wagon quick!

A Thanksgiving Poem

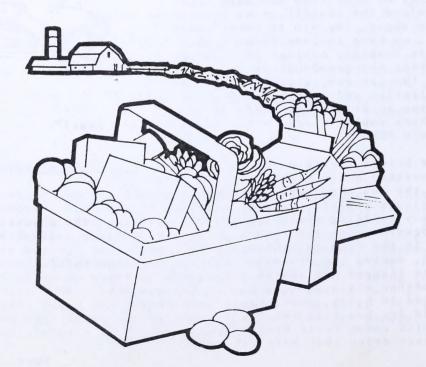
Thanksgiving comes but once a year All the kids have fun and cheer,
The garden harvest is all done
It was a lot of work, but fun.

Crops are all in from the fields
Freezer is full of delicious yields,
Pumpkins ready to be put in pies
My how summer really flies.

The family comes home for Thanksgiving Day
Even those who live far away,
In the kitchen is turkey, dressing and food galore,
And they all keep coming back for more.

Around the corner winter waits
Repairs are done, secure the gates,
Be thankful for the rest ahead
Because of the harvest, we'll be fed.

-Joyce Gingerich





Have You Seen It?

HL 11975

Can You Find It?

Have You Used It?

JUN 2 9 1988

What Is It?



pride in alberta

PRIDE IN ALBERTA NEWSLETTER

CHRISTMAS 1986

- the new teacher handbook from Alberta Agriculture is for you.
- and there is a copy in your school!

Description:

- Light Blue.
- Black Cerlox binding
- 21.5 x 28 cm.
- 4 cm thick.

Where to look:

It may be lurking behind some Grade 4,5 or 6 teacher's desk - in their files or under some books.

It may be in your school library under teacher resources or Agriculture.



Look in The



Lesson 5, 6, and 7:

"Pioneers and Places"

This is a series of activities on early pioneers. The children will enjoy this role playing approach to learning. The resources for the teacher are quite extensive and they are good Christmas Season activities because the children can be involved in making some holiday crafts and looking at some aspects of pioneer Christmas celebrations.

Lesson 14:

"Irrigation"

Why not brighten up your classroom with this one. Build a model of an irrigation system and see if you can make things grow.

Lesson 18:

"Our Heritage Our Future"

This lesson will have your class making predictions about some future developments in agriculture technology.

Recommended Story:



Northwest of Sixteen by James G. MacGregor Alberta Hertiage Learning Reourse Project Alberta Hertiage collection.

ACTIVITY IDEA

Holiday Cook Book

Since this is a traditional season for feasting, how about putting together a Holiday Cook Book with contributions from each of the children.

Introduction:

- 1. Discussion about various family traditions at Christmas time.
- 2. Sharing Circle relating each child's holiday feast.

Activity Procedure:

- 3. Ask each child to interview a senior member of their family and request their favorite festive recipe.
- 4. Compile the recipes and make a colorful Holiday Cook Book.

Conclusion:

5. Share the cook book with another class.

Related Activity:

Pot Luck lunch.

Housewife: A mother without a job.



RECIPE FILE

Tested Recipe Home Economics Branch Alberta Agriculture November 2, 1986

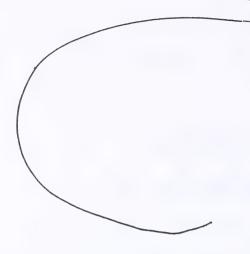


25	mL	chopped onton		2	tablespoons
250	mL.	chopped celery		1	cup
50	mL	fat		1/4	cup
375	mL	chopped cooked	turkey	1 1/2	cups
500	mL	chicken broth		2	cups
1		can (14 oz/398 i	mL) cream-style corn	1	
500	mL.	milk		2	cups
5	mL.	salt		1	teaspoon
1	mL	paprika		1/4	teaspoon
1	mL	thyme		1/4	teaspoon
0.5	mL	pepper		1/8	teaspoon
375	mL.	cooked macaroni	or rice	1 1/2	cups
25	mL	chopped fresh p	arsley (optional)	2	tablespoons

Saute onion and celery in fat until onion is transparent. Add turkey, broth, corn, milk, salt, paprika, thyme and pepper. Heat almost to boil, stirring occasionally. Stir in macaroni or rice. Cover and simmer 5 min. Garmish with parsley, if desired. Serve hot.

Makes about 2 L (8 cups) or 6 servings.

2 chicken bouilion cubes dissolved in 500 mL (2 cups) water.



Tested Recipe Home Economics Branch Alberta Agriculture November 2, 1986

LINZER COOKIES

125	mL.	butter or margarine	1/2	cup
50	mL	sugar	1/4	cup
1		egg	1	
5	mL	vanilla flavoring	1	teaspoon
1	mL.	almond flavoring	1/4	teaspoon
2	mL	salt	1/2	teaspoon
250	mL	flour	1	cup
250	mL	finely ground almonds	1	cup
175	mL	fine dry bread crumbs	3/4	cup
		Icing sugar		
175	miL	raspberry jam	3/4	cup

Cream butter and sugar. Add egg and beat well. Stir in flavorings and salt. Add flour, almonds and bread crumbs. Mix well. Roll dough to about 3 mm (1/8 inch) thickness on board that has been lightly floured, then sprinkled with icing sugar. Cut with 5 cm (2 inch) scalloped cookie cutter. With a 2.5 cm (1 inch) round cookie cutter, cut hole in centre of half the cookies. Bake on greased baking sheets at 190°C (375°F) about 7 min or until lightly browned. Remove immediately from sheets and cool on racks. Sprinkle icing sugar over rings. Spread jam over bottoms of whole cookies. Top each with cookie ring and press together lightly. Let cookies sit for a while to soften them before serving.

Makes 2 1/2 dozen filled cookies.



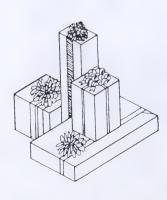
Tested Recipe Home Economics Branch Alberta Agriculture November 3, 1986



125	mi	butter or margarine			
				1/2	cup
125	mL	brown sugar		1/2	cup
1		package (4 serving size) butterscotch		- 1	ОСР
		pudding and pie filling		1	
1		egq		,	
375				1	
		flour	1	1/2	cups
7	mL	ginger			teaspoons
5	mL.	cinnamon	_		
0				1	teaspoon
2	mL	baking soda		1/2	teaspoon

Cream butter, sugar and butterscotch pudding and pie filling. Add egg and beat well. Combine flour, ginger, cinnamon and baking soda and add to creamed mixture. Mix well. Chill dough until firm. Roll on floured board to about 3 mm (1/8 inch) thickness and cut with cookle cutter. Place on greased baking sheets. Bake 10 to 12 min at $180\,^{\circ}\text{C}$ (350°F). Decorate as desired.

Makes about 2 dozen 12.5 cm (5 inch) gingerbread men.



PIONEER RECIPES

ROAST GOOSE

This recipe appeared in The Emigrant, a paper published in Winnipeg, in 1887.

After it is picked, the plugs of the feathers pulled out and the hairs carefully singed, let it be washed and dried and a stuffing made of onions, sage, pepper, salt and bread crumbs (many like a few potatoes also in the stuffing); have a brisk fire, keep it well basted and roast according to size — a large goose, one hour and three quarters, a moderate—sized one, one and quarter to one and a half hours. Serve with good gravy and apple sauce.



MOOSE NOSE

Remove the nose from the moose's head and place in the coals of a hot fire until the hair is burned off, including the hair in the nostrils. The nose will be pure white after the hair comes off. Scrape all the hard stuff and boil the meat, adding spices, onions, or other vegetables to taste. Cooks quickly.

Some people let it hang for a few days before cooking to make it more tender, while others put it in a smokehouse for a day or two to give it a smoked flavor.



Each hotel in a prairie town tried to outdo the others in offering a wide variety of plain and exotic food for Christmas dinner.

This was the menu at the Royal Hotel in Calgary for Christmas 1891.

Sc	oup	Fish			
Hare	Oysters	Rock Cod, Bechmal Sauc	:e		
	E	ntrees			
Lamb Ci	nops Petit,	Oyster Volsa Vent,			
Poi.	s Pen	au Neiga			
	Macaro	ni and Cheese			
]	Boiled			
	Pore Salee	Ham a la Westhalia			
Chicke	en Salad	Celery			
		Game			
Ant	elope,	Black Bear			
with Black	Current Jelly	with Red Current Jelly			
	Partridge (vith Bread Sauce			
	Haunch of Veniso	n with Port Wine Sauce			
	1	Roasts			
Sirloin	of Beef,	Turkey wtih Cranberry Sai	Turkey wtih Cranberry Sauce		
Yorkshir	e Pudding	Domestic Duck,			
Goose with	Apple Sauce	Grape Jelly			
	Cold and O	namental Dishes			
Suckling Pig,	a la Jardinere	Ham, Garnis de Gelee			
Tongue a	l'Ecarlate	Saddle of Mutton, a la franc	cais		
	Turkey	with Truffles			
	Ve	getables			
Mashed Potato	es Boiled Pota	toes Tomatoes String Bed	ans		
]	Pastry			
Green	Apple,	English Plum Pudding,			
Mince and	Cream Pies	Brandy Sauce	Brandy Sauce		
		ellies			
Port Wine	Sherry Sherry	Wine Brandy and Lemon			
	I	Dessert			
Chri	stmas Cake Maca	oon Pyramids Chalotte Russe			
Whip S	ylabub Assorted C	ikes Oranges Apples Grapes			
	Walnuts Almonds	filberts Brazils Raisins			
	Теа	Green Tea Coffee			

Merry Christmas

THE COWBOY'S CHRISTMAS

The following poem was written on Christmas Day, 1893, By a High River, Alberta cowboy and later published on the Calgary Tribune.

Here is this land of the Wild West
Away from sweethearts and lovers,
Distant from the scenes of our childhood,
Away from our old-fashioned mothers,
Removed from the storm beaten cottages
Where the ivy still tenderly clings;
Our absence makes a broken circle,
Whilst we are like birds, on the wing.

Here is this land of the sunset,
Years have gone since we said adieu;
Yet Christmas recalls to our memories
The old faces and friends still true.
And tonight there's a depth of feeling,
Which unbidden thrills each breast,
Whilst we sing of the now broken circle,
Gathered in the old home nest.

They speak of our wild life on the plains;
How we laugh while storms are high,
While sharing our lot with the kine,
With our watchword to do or die,
They call us the wild daring cowboys,
Forgetting that 'neath the rough vest
The heart may beat tender as woman's,
Although with her charms unblessed.

Away then with dull care and sorrow;
The years are hastening away,
Why should we think of the morrow,
Why not drink and be merry today.
Then here's health to our dear old folks,
To the friends still loving and true;
Here's health to the land of our fathers,
And, Wild West, here's health to you.



CRAFTS

Crafts of Today:

CANDY CANE REINDEER

Twist a long colored pipe cleaner around top of cany cane. Bend ends into shape of funny antlers. Glue on a little pom-pom nose and 2 rolly eyes. Tie fancy bow around neck.



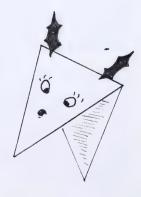
REINDEER GIFT TAG

Cut a small diamond of construction paper. Fold in half to make a triangle. Cut 2 holly-shaped antlers from green paper and glue to top of triangle head along fold. Draw 2 eyes with marker and glue on a tiny red pom-pom noes.



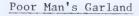
MOUSE-IN-A-BED Ornament

With a marker draw a mouse face on a hazelnut. Cut mouse ears from colored felt and glue them to each side of the hazelnut head. Glue a loop of thread inside a half walnut shell. Glue a piece of elastic band at pointed end of walnut shell for mouse tail. Glue hazelnut head to other end of walnut shell. Dab glue around inside edge of walnut. Poke little piece of fabric into shell to cover up mouse. 2 Hang on tree with loop of thread.

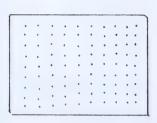


Pioneer Crafts:





- Cut straw into 2-3 cm lengths
- Tear coloured paper into small pieces.
- String straw pieces and coloured paper together with a needle and tread.



Sewing Card

- Punch holes 1/2 cm apart in rows up and down on a piece of cardboard.
- Have the children sew through the holes with colorful wool.



CHRISTMAS RECITATIONS

I'll tell you a tale of a very small boy with an appetite large in proportion; When Christmas time came he ate all he could hold, even ate to the state of distortion.

On turkey and pie and cranberry sauce, on pudding and cake and much candy, With oranges, apples, popcorn and nuts, he stuffed on whatever came handy.

Now flesh has a limit; most folks will agree,
though the spirit be ever so willing;
'Twas really surprising how one little boy
could hold such a lot at one filling.
The night came at last; his endurance
ebbed fast; the feasting and merriment ended.
Then came a suggestion of punishing pains
in a tummy too tightly distended.
"Oh, Gee!" sighed the boy, "It's a whole
year again, I must wait for what Santa will send me,
And Mother, I'm tired; so put me to bed.
But whatever you do, don't BEND me!"

Dear Grandma

In 1887, when she was fourteen years old, Maryanne Caswell emigrated with her parents from Ontario to an isolated homestead at Clark's Crossing, not far from the new town of Saskatoon. At Christmas, Maryanne wrote to her grandmother back in Ontario.



Dear Grandma,

We made some Christmas cards to send to our relatives and friends in Ontario. We peeled and dried some birch bark off some of the wood pieces from the river bank. We selected our best pressed and dried flowers, that had retained their coloring, pasting them with egg white in a pleasing arrangement or design, sometimes stitching them. The spring flowers and autumn made the best showing but we are anxious to display the variety that grow on the wild prairies, so each family got different flowers and colorings. It was a problem to get white paper to wrap the finished cards for mailing so we wrapped them in yellow-brown building paper for security, and note paper for addressing. We were complimented on the results, so we are making some for our walls.

For Christmas gifts we had not any (like Simple Simon) but we exchanged some of our treasures and put them on a bare poplar tree, decorated some Chautauqua books, Uncle Alex or A.K. had sent us with his usual Christmas letter. "May the Lord bless you and keep you and make his face to shine upon you and do you good."

For dinner we had a cherished wild goose stuffed with potato dressing seasoned with wild sage, vegetables, of course, suet pudding of grated carrots, flour and dried saskatoon berries boiled in a cloth.

Mother allowed us some hoarded sugar taffy, flavored with wild mint. Some of our pop-corn popped but not much pop in it. We danced on the threshing floor and in the evening played hide-and-seek and did some story reading by lamp for a treat as coal-oil is five dollars a gallon at Saskatoon.

At midnight Christmas Eve we girls went to the stable to see if the oxen would kneel as father said they would or did on Christmas Eve. We had never had the opportunity until now. When mother followed us out to the stable the oxen knelt for a second, as they got up they were disturbed. See?

We missed you and our old friends, Grandma. Everyone sends love.



Maryanne¹

Christmas in the West by Hugh A. Dempsey. Western Producer Prairie Books Saskatoon, Saskatchewan 1982

Christmas Idea Book - Canadian Living Magazine. Telemedia Publishing Toronto, Ontario December 25, 1986 issue.

AGRICULTURE ALBERTA CLASSROOM SERIES UPDATE

Teacher's Conventions

We have been invited to speak at the following teacher's conventions.

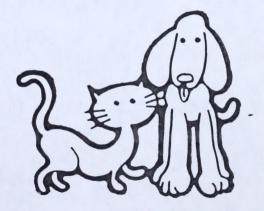
North CentralThursday February 12
Red DeerFriday February 13
CalgaryThursday February 19
North EastFriday February 20
South EastThursday February 26
Central EastThursday March 5
Paliser DistrictThursday and Friday March 5 & 6 (Display Only)

I look forward to having many of you in our sessions.

Agriculture and Me

Our new handbook for Division 1, K-3 is in the first draft stage and will be completed and available for piloting in April. If you are interested in receiving a copy, please, send in a request to this office.

Betty Gabert - 427-2402 Agriculture Education Services 2nd Floor, 7000 - 113 Street Edmonton, Alberta T6H 5T6



"LET'S TALK"

- We love to hear from you too!



J.R. Robson High School Box 538 Vermilion, Alberta TOB 4M0 Home Economics Dept.

Betty:

Thank you for your fall supplement to "Pride in Alberta".

I would like to see the recipes written in metric.

Thank you.

Sincerely,

Elaine Gerber

This book looks well done. I'm teaching Community Economics - 7 without a curriculum. Would developing something for that fit your area of work?

EG



Thorhild Elementary School Thank you Mr. J. Toplinsky for your call. We are delighted you enjoyed our newsletter and in particular the Harvest '84 poem.

Politicians are the same all over. They promise to build a bridge even where there is no river.

> Ag in the Classroom Newsletter Editor: Betty Gabert Ag Education Services 7000 - 113 Street Edmonton, Alberta T6H 5T6



